

*Davis Travelaires Presents*



*Tuesday, November 13, 2018*

Tour Inclusions:

- All West Transportation
- Tasting at Sciabica Olive Oil Company
- Classic Wine Vinegar Tasting
- Lunch at **Canal Street Grille**
- Tour of Duarte's Poinsettia Farm
- Driver & All Gratuities

Start the Holidays off in the Modesto area with a tour and tasting at Sciabica Olive Oil, a family owned company since 1925. See the Extra Virgin Olive Oil making process that produces fresh flavored olive oils. Their olive oil is "Liquid Sunshine." Next stop will be a visit to the Classic Vinegar Company, family owned producer founded on quality. Afterward, we'll tour Duarte's Poinsettia Farm. Purchase your Poinsettias where they are grown on site, in the nursery's state-of-the-art new modern greenhouses. Along with the expansive variety of flowers, Duarte's also has decorative bowls, baskets and vases. Purchases at Duarte's are **cash or check only**. Lunch today will be at Canal Street Grille (please see reverse for full menu) Depart the Target Parking Lot in Davis at 7:30 am and return at approximately 5:30 pm.

Contact Davis Travelaires: (530) 753-4159  
Tuesday, Wednesday, Thursday (10:00am-2:00pm)  
[www.davistravelaires.org](http://www.davistravelaires.org)

Price: \$109.00 per person

Reservation Coupon	Poinsettias/November 13, 2018
Make checks payable to: Davis Travelaires	
Bring in or Mail to: Davis Senior Center, Attn: Travelaires, 646 A Street, Davis CA 95616	
Enclosed is payment for \$_____ for _____ passengers	
Name(s): _____ Phone _____	
Address: _____ City _____ Zip _____	
Emergency Contact: _____ Phone: _____	
Entree Choice (circle)	
Caesar Salad    Parmesan Chicken    Calamari Steak    Ravioli    Wrangler Steak	

***Canal Street Grille***  
***Luncheon Menu***

Primo

**Canal Caesar Salad**

Chopped Romaine, Crisp Smoked Bacon, Croutons & Shaved Parmesan  
Tossed in House Made Caesar Dressing

Seconde

**Parmesan Chicken**

Butterflied & Breaded in Parmesan & Panko with Sage Infused Cream Sauce  
Tossed & Served over a Bed of Pasta

**Calamari Steak**

Battered & Pan Fried with  
Sectioned Citrus & Lemon Beurre Blanc  
Mashed Potatoes & Seasonal Vegetables

**Three Cheese Ravioli**

Asagio, Parmesan & Ricotta filled Ravioli with House Marinara

**Wrangler Steak**

Ten Ounces of Certified Angus Beef  
Served on Texas Toast with Onion Rings

Dolce

**Seasonal Dessert**